

# Opening Summer 2013



RED ROOST  
TAVERN

Please enjoy some of the  
great ingredients  
grown, raised and  
caught by our friends  
that share our  
commitment of food  
thoughtfully sourced,  
carefully served.

Carriage House Farm  
Paffenroth Gardens  
Mountain Sweet Berry  
Red Jacket Orchards  
Satur Farms  
Benton's Country Ham  
Cavendish Game Farm  
Anson Mills  
Meadow Creek Farm  
FingerLakes Farms  
Dealamann Farm  
Berried Treasures  
Phillips Farm  
Riverpark Farm  
Cherry Lane  
Eckerton Hill Farm  
Max Creek  
Maxwell Farms

## *Soup and Salad*

Sweet Corn Soup with Smoked Tomato Jam

Tomato and Garden Vegetable Soup

Summer Salad

Carriage House Farms Greens, Almonds,  
Goat cheese, local strawberries, heirloom  
tomatoes,

Alice Waters Vinaigrette Dressing

Organic Baby Romaine Hearts and Grilled  
Radicchio, Shaved Parmesan, Pickled Radish  
Yogurt Peppercorn Dressing

## *From The Bar*

Seasonal hummus, Summer Baby Peppers,  
marinated olives, grilled artisan ciabatta

Spot Prawns and Bone Marrow Butter

Crabcakes with Honey Chile Mayo

Porkopolis Platter

Goetta, Cured Local Ham, Local Sausage

Free-Range Chicken Wings  
Buffalo

House Kettle Chips with Ground Cincinnati  
Hot Links, Scallions and Blue Cheese  
Fondue

Peppered Pappardelle with Beef Short Rib  
and Pinot Noir Ragu

Regional Burger

Hyatt's signature angus Burger

Tri-State Cheese Board (choose 3)

Ohio      Indiana      Kentucky

## *Entrees*

### *Garden & Grains*

Gorgonzola & Artichoke Ravioli,  
Pistachio Pesto

Organic Grit Cake, Caramelized  
Onion, Cherry Preserves, Port-  
Reduction  
(add spot prawns \$\$)

Vegetable Strudel with Pesto Cream  
and Kale Chips

### *Barn & Prairie (choose 2 sides)*

Amish Free-Range Chicken, Meyer  
Lemon Jus

Berkshire Pork Loin, Port Drunken  
Cherries

Grass Fed Rib Eye, Madeira Demi

### *Sustainable Seas (choose 2 sides)*

Atlantic Cod Chardonnay en Pappillote

"Fish and Chips"  
Barramundi and Elephant Garlic

Crab-Crusted Salmon, Pink Grapefruit  
Butter Sauce

### *From the Hearth Flatbreads* (gluten free crusts available)

Heirloom Tomato, Garlic, Fresh Mozzarella, Basil  
(olive oil)

Sliced Cincinnati Hot Link, Peppered Bacon  
Chutney, Smoked Mozzarella  
(red sauce)

Organic Chicken, Mushrooms, Madeira  
(olive oil)

Pulled Short Rib, Horseradish Cream, Caramelized  
Onion  
(red sauce)

## *Sides*

Roasted Mushrooms with  
Balsamic Reduction

Crunchy Cauliflower Bake

Fava Bean and Local Corn  
Succotash

Asparagus with Lemon Verbena  
Butter

Pan-Fried Quinoa with Cherries  
and Almonds

Herb Roasted New Potatoes

Sour Cream and Chive Mashed  
Potato

Peppered Pappardelle with  
Organic Olive Oil and Garlic

## *Desserts*

Strawberry Shortcake with Aged  
Balsamic and Basil Cream

Blood Orange Dark Chocolate  
Mousse

Cherry Goat Cheese Tart

Molten Coffee Cupcake with  
Hazelnut Frosting

Kettle Corn Ice Cream with Salted  
Caramel

Executive Chef Bernard Foster  
Chef Tournant Geraldine Davis  
Culinary Supervisor Kent Carpenter  
F&B Director Chad Shobbrook

Sous Chef Karol Osinski  
Restaurant Manager Sheyla Draugh

Please inquire about our  
Private Dining Chef's Table



### **Breakfast**

Muffins (Seasonal -3 varieties, Fruit, Bran, Flax Seed)  
Pastries (Sticky cinnamon buns w/ icing, Lemon poppy seed bread, Jumbo croissants)  
Bananas  
Locally Seasonal Whole fruit (to be determined by availability)  
Mixed berries w/ Organic Greek Yogurt  
Gluten Free Parfait (Greek yogurt, farm honey, gluten free granola)  
Stone ground Oatmeal (in Dutch oven on induction) w/ accompaniments  
Croissant, cage free fried egg, molasses-candied bacon, smoked Cheddar cheese, Tabasco ketchup  
Smoked Salmon on everything bagel w/ sliced tomato, red onions, cream cheese, capers  
Goetta & Cheddar quiche w/ Cherry Tomato Compote

### **All Day**

Cincinnati Chili with Shredded Cheddar  
Rotating Soup of the day  
Giant Jar of Giant House made Pickles (Sold Individually)  
Grass Fed Roast Beef, Provolone, Roasted Garlic Mayo, Grilled Red Onions, Spinach, Ciabatta  
Local Ham, Brie, Bibb Lettuce, Green Apples, Buttered Shadeau Sourdough  
Smoked Turkey, Harvarti, Tomato, Arugula on a Shadeau Multi-Grain Bread w/ Honey Mustard  
Portobello, Zucchini, Mozzarella, Carriage Farms Greens, Sun-dried Tomato Focaccia with Pesto Aioli  
Romaine salad w/ Grilled Organic Chicken and Caesar dressing  
Fingerling German Potato Salad  
Carriage Farms Greens w/ Strawberries, Almonds, Goat Cheese, and Rhubarb dressing  
Whole Wheat Penne & grilled vegetable salad w/ sundried tomatoes, olives, basil, feta cheese

### **Sides:**

Cincinnati Chili and Cheddar Spiced Chips  
Organic Fruit Cup  
Cous Cous salad

### **Hot Items:**

5-Cheese Mac & Cheese, Crunchy Bacon Topping  
  
Beer Braised Short Rib Pot Pie, Caramelized Onion Jam  
  
Flatbreads – Create your own

### **Desserts:**

Assorted Jumbo Cookies  
Dark Chocolate Covered Rice Crispy Squares  
House-made Tri-State Hike Trail Mix

ALSO SERVING STARBUCKS COFFEE ,  
ESSPRESO BEVERAGES AND  
FRAPPUCCINO BLENDED DRINKS

AND MUCH MUCH MORE....SEE YOU  
SOON.